

) WPI / DERWENT  
AN - 1999-405815 [35]  
AP - CN19970115973 19971020  
CPY - UYPO-N  
DC - D16  
FS - CPI  
IC - C12G3/04  
IN - FANG Z; LI M; ZHONG Q  
MC - D05-E  
PA - (UYPO-N) UNIV POLYTECHNIC COLLEGE HUANAN TROPICAL  
PN - CN1215082 A 19990428 DW199935 C12G3/04 000pp  
PR - CN19970115973 19971020  
XA - C1999-120081  
XIC - C12G-003/04  
AB - CN1215082 A technological process for making lychee fruit wine includes the following steps: (a) soaking lychee fruit flesh in alcohol solution to make extraction; (b) tightly sealing and storing liquid extract for stand-by; (c) beating the separated fruit flesh into fruit pulp; (d) adding sugar-sour liquor whose weight is 0.5-4 times that of lychee fruit flesh, sweetness is 10-35% and sourness is 0.2-1%; (e) inoculating yeast to make fermentation or natural fermentation; (f) separating fruit residue from wine liquor; (g) mixing the obtained wine liquor with the above-mentioned liquid extract according to the ratio of 1:0.1-3; and (h) adopting the processes of ageing, blending, clearing, filtering, bottling and packaging so as to obtain the semi-fermented type fruit wine with obvious lychee taste.  
IW - PROCESS PRODUCE LYCHEE WINE COMPRISE SOAK LYCHEE FRUIT FLESH ALCOHOL BEAT FRUIT FLESH PULP ADD SUGAR SOUR LIQUOR INOCULATE YEAST SEPARATE FRUIT RESIDUE WINE AGE BLEND CLEAR FILTER BOTTLE PACKAGE  
IKW - PROCESS PRODUCE LYCHEE WINE COMPRISE SOAK LYCHEE FRUIT FLESH ALCOHOL BEAT FRUIT FLESH PULP ADD SUGAR SOUR LIQUOR INOCULATE YEAST SEPARATE FRUIT RESIDUE WINE AGE BLEND CLEAR FILTER BOTTLE PACKAGE  
INW - FANG Z; LI M; ZHONG Q  
I - 001  
OPD - 1997-10-20  
ORD - 1999-04-28  
PAW - (UYPO-N) UNIV POLYTECHNIC COLLEGE HUANAN TROPICAL  
TI - Process for producing Lychee wine - comprising soaking lychee fruit flesh in alcohol, beating the fruit flesh into pulp, adding sugar-sour liquor, inoculating with yeast, separating fruit residue from wine, ageing, blending, clearing, filtering, bottling and packaging